

UMBRA MACCHINE
di Cecchetti Giancarlo
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MEAT MINCERS

Made in Italy

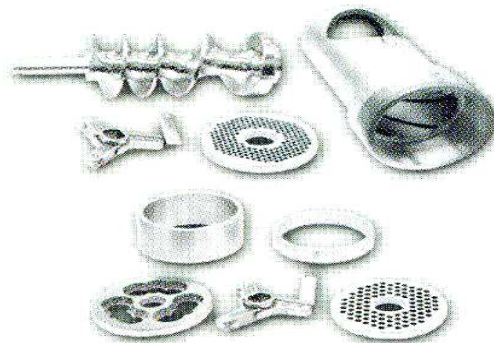


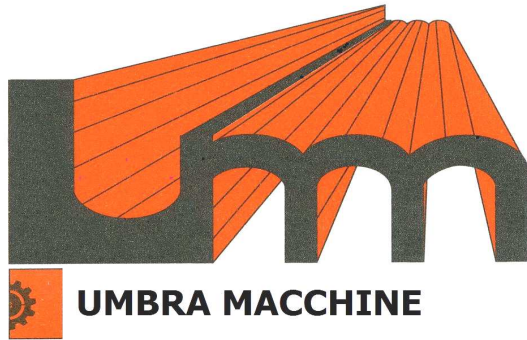
Heavy-duty counter-top meat mincers that feature a fan cooled motor and a forward and reverse switch. Reverse function allows clearing of clogged feed chute without disassembling the unit. Sealed oil bath gear box with four hardened steel gears for long trouble-free service life. Cast alloy and stainless steel coated housing. The removable feed pan and the grinding system components are manufactured from stainless steel. All meat contact parts are stainless steel. A quick release lever allows for fast easy clean up of the grinding system. All parts of the unit can be easily wiped with a damp cloth. Ideally designed for meat counters, food stores, and restaurants.

CE



Our machines conform to CE hygiene and regulation standards.





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MEAT MINCERS SPECIFICATIONS

MODELS	M12/CE	M22/CE	M22HD/CE (*)	M32HD/CE (*)
Head Size	12	22	22	32
Hourly Output	100 kg	250 kg	300 kg	600 kg
Empty Weight	21 kg	32 kg	40 kg	44 kg
Motor Power	1 HP / 0.75 kW 230-400V/3/50Hz 230V/1/50Hz	1.5 HP / 1.1 kW 230-400V/3/50Hz 230V/1/50Hz	2 HP / 1.5 kW 230-400V/3/50Hz 1.5 HP / 1.1 kW 230V/1/50Hz	3 HP / 2.2 kW 230-400V/3/50Hz 2.2 HP / 1.7 kW 230V/1/50Hz
Standard Plate Holes	4.5 mm	4.5 mm	4.5 mm	4.5 mm
Dimensions (LWH)	40 x 24 x 48 cm	40 x 28 x 50 cm	45 x 30 x 36 cm	47 x 30 x 45 cm
(*) Optional			UNGER Head	UNGER Head



Due to a policy of continual improvement the company reserves the right to change specifications and design without notice.